

LA CREMA®



KELLI ANN VINEYARD

2018

Chardonnay

Lush. Balanced. Bright.

"On the nose, hints of CITRUS BLOSSOM, fresh nectarine, and toasted hazelnut are followed by flavors of lemon curd, WHITE PEACH, and mandarin candy. On the palate, the 2018 vintage has excellent concentration and an ELEGANT finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

| | |
|-----------------|-----------------------------|
| Appellation: | Russian River Valley |
| Composition: | 100% Chardonnay |
| Type of Oak: | 100% French oak; 35% new |
| Time in Barrel: | 14 months |
| Alcohol: | 14.5% |
| T.A.: | 0.58g / 100mL |
| pH: | 3.38 |

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

One of our most treasured estate vineyards, Kelli Ann, sits a stone's throw away from the meandering and picturesque Russian River. Enjoying abundant sunshine, foggy mornings, and cool nights this vineyard yields wine with both dimension and concentration.

*It's one of the world's best cool-climate appellations.
It's a place for La Crema.*

EXCEPTIONAL GRAPES

The start of the growing season was unseasonable warm and dry in the Russian River Valley. Late February brought a cold snap, which prevented an early bud break, followed by record rains in March. During Easter Weekend, warm weather triggered bud-break throughout the Russian River Valley, followed by a healthy fruit set with large berries and clusters. Unusually cool temperatures and long foggy mornings late in the season led to extended ripening. Harvest at the Kelli Ann vineyard began on September 17th.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

The fruit was harvested in the cool hours of the morning before being gently sorted at the winery. Whole clusters were placed in the press where they received a gentle squeeze to liberate the free run juice. The resulting juice settled at cold temperatures and was racked the following day to French oak barrels. Primary and secondary fermentation occurred in barrel with lees stirred occasionally for texture development. The finished wine is barrel aged for a minimum of 14 months. Barrels were only racked when the final blend is assembled and ready for bottling.